

ABSTRACT OF THE DISCLOSURE

A jerky dehydrator comprises several baskets for receiving and retaining the product to be dehydrated and a racking grid for retaining several baskets in a vertical orientation. The racking grid is inserted into a metal tray, and the tray is inserted into the oven of a household range. The oven is preheated, prior to inserting the tray and its contents. Subsequently, the oven is maintained at a low temperature, about 200°, and the door of the oven is held open, slightly, to allow moisture to escape. Each basket comprises a first grate and a second grate, retained in pivotal relation by a pair of hinge clips. Tension springs, secured to an anchor on one grate and an extension on the other grate, urge the grates together to form a basket and retain the jerky therebetween during the dehydration process. Receptacles at the trailing edge of one grate slip over upstanding pins on the racking grid and lock each basket in its vertical orientation. A form may be used to mold the jerky into a patty or square, of desired dimensions, prior to inserting same into the basket.